



STARSHIP SYDNEY STARSHIP AQUA

CANAPÉ MENU



CANAPE ITEMS LEVEL 1

\$9 per person

Beef slider with tomato, cheddar cheese & caramelised onion

Lamb & rosemary pithiviers

Mini artisan hot dog with American mustard & ketchup in a brioche finger bun

Selection of handmade quiches in short crust with heirloom vegetables, soft herbs & marinated feta

Beef croquettes with smoked wagyu brisket, chipotle aioli, soft herbs & caramelised lemon (G)

Honey soy chicken thigh skewers lightly smoked & grilled with toasted sesame seeds (G)

Indonesian chicken satay with crushed peanuts & coriander

Peking muscovy duck pancake with finger cucumber, baby coriander & sticky soy basting (G)

Noona style meatballs in roasted tomato sauce & melted mozzarella

Beef bourguignon mini short crust pie

Polenta terrine crusted in mushroom duxelle, goats curd & season chives (V)

Butternut pumpkin & Persian feta arancini with fresh tarragon & romesco sauce (V)

Pumpkin veloute with chive oil in a demitasse cup (V, GF)

Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce

CANAPE ITEMS LEVEL 2

\$10 per person

Wagyu Beef brisket pot pie with pea puree shaved truffle pecorino, cold pressed olive oil & cracked black pepper

Soft tacos with spiced beef, avocado, tomato salsa & sour cream

Sweet corn & basil cappuccino with poached Tasmanian sea scallops

Citrus gravlax of Huon salmon, cured in beetroot juice & fresh citrus with creamed avocado, ponzu vinaigrette & pickled heirloom carrots (G)

Oyster pillows lightly fried until golden with cumin & coriander yoghurt & preserved lemon (G)

Candied duck breast with creamed cauliflower & cumin puree, parsnip chips & seasonal chives (G)

Huon salmon terrine with creamed goats' cheese, fresh herbs & lemon aioli (G)

Fish & Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon & chips (G)

CANAPE MENU LEVEL 3 (SUBSTANTIAL)

\$12 per person

Australian oysters with a selection of sauces & vinaigrettes, mornay & kilpatrick

Pink Lady snapper shortcrust ravioli with fennel puree & marinated feta

Yamba prawn shots with Armagnac aioli, baby gem lettuce & melba toast

Seared Australian yellowfin tuna & wasabi crème

Black Angus sliders on a milk bun with caramelised onions, aged cheddar, baby cos & truss tomatoes

Frenched lamb cutlet, grilled to perfection with aioli & a parmesan & macadamia sprinkling

Thai green curry with poached free range chicken, turmeric (yellow rice), seasonal vegetables, fresh lemon & toasted coconut

Chicken tikka masala with cardamom basmati rice, fresh lime & coriander

12-hour braised lamb shoulder with couscous, caramelised lemon & coriander yoghurt

FOOD STATIONS

The Starship Group food stations are a unique food offering, demonstrating a personal experience offered to your guests for your special event. We offer our team of highly experienced chefs to create an interactive & personal food experience.

MEXICAN TACO STATION - \$19/PAX

Slow roasted wagyu for 4 to 6 hours with our own Starship BBQ rub & finished with our sticky BBQ basting.

Riverina premium Marble score 2 wagyu point in brisket

La Ionica free range chicken breast (chemically free)

In addition:

A variety of corn, spinach soft tortilla bases to be toasted to order in front of the customer served warm made to order

Selection of heirloom vegetables, jalapeño roasted sweet corn & organic sweet potato

Seasoned avocado with fresh lime juice, sea salt & fresh coriander

THAI NOODLE MARKET STATION - \$19/PAX

A classic Thai street food stall with all the trimmings, a selection of heirloom vegetables, braised pork belly, school prawns, chicken all cooked fresh in front of your guests (live cooking station)

Your guests will choose their preferred meats, all noodle plates are served with the freshest hand cut vegetables.

Master stock soy bean curd with fresh oyster sauce

Handmade egg noodles or hokkin noodles

Fresh cut chilli & caramelised crispy onions

Selection of garden herbs fresh mint & coriander

Light soy sauce & sweet soy available

DUMPLING STATION - \$22/PAX

A large selection of handmade artisan dumplings served with all your favourite accompaniments

Pork & white cabbage dim sums

Chicken breast & braised mushroom dumplings (Moo Moos)

Steamed pork belly buns in light tapioca flour bun with sweet & sour sauce

Pulled pork & Yamba prawn dumplings with sauce Nam Jim & sticky toffee soy

Confit chilli paste, of bean soy & preserved soy broth

Toasted sesame & brown sugar dashi sauce

MINI SLIDER STATION \$22/PAX

A hunger stopping selection of mini sliders

Pulled Pork

Waygu Brisket

Zucchini & Corn Fritter

Brioche buns, black buns, apple slaw, aged cheddar, caramelised onions, tomatoes, iceberg lettuce & a range of sauces & condiments

PAELLA \$22/PAX

Traditional paella pans a la Valencia with arborio rice, prawns, chicken, mussels, calamari, & chorizo

Vegetarian & vegan option also available

PREMIUM GRAZING STATIONS

\$26 per person

ANTIPASTO & CHEESES GRAZING TABLE

The grazing table consist of a gourmet selection of small goods all hand selected by our executive chef only portraying the finest ingredients

David Blackmore wagyu marble score 9 plus wagyu bresaola

San Daniele prosciutto DOP aged 36 months

Oakleigh Ranch wagyu bresaola marble score 9 plus

Truffle salami inferno infused with smoked paprika & rosemary lardo

Selection of artisan sourdough from Brasserie bread

Marinated green olives with lemon peel, star anise, coriander seeds & confit garlic

Platters of char grilled vegetables, mushrooms, zucchini, capsicum

Boccincini, vine ripened cherry tomatoes & basil leaves in dressed with virgin olive oil

A variety of local sourced Australian cheeses all served with truffle honey, sea salt & candied fruits

SEAFOOD HARVEST

A selection of fresh Australian seafood displayed over crushed ice with all the trimmings.

King size Yamba prawns cooked served with fresh lemon & preserved lemon aioli at an

Clarence River chargrilled baby octopus with olive oil, lemon & garlic

Best available of Sydney or Nambucca rock oysters with red wine shallot vinaigrette sauce

Nam Jim, apple & lemon grass granita

Mini bamboo skewers of seared teriyaki salmon with sesame seeds

Fresh cut lemon with sea salt & fresh seaweed

JAPANESE STATION

An amazing display of only the freshest A grade sashimi available, consisting of the following:

King ORA salmon

Hiramasa king fish

Yellow fin tuna

Selection of nori rolls

Fresh & pickled miso

Pickled ginger, mirin vinaigrette & Kikkoman soy sauce

Fresh horseradish, wasabi & egg yolk mayonnaise

Fresh Wakame seaweed with sesame oil

DESSERT CANAPES

\$10 per person

Chef Clints selection signature Starship Desserts

DESSERT STATIONS

\$15 per person

SMORES STATION

American style dessert of marshmallow & a layer of Hersey's chocolate placed between two pieces of graham cracker. Guests can make their own smores over hot rocks, served on the rooftop deck under the Sydney night sky. A great after-dinner experience.

GELATO BAR

Live gelato stand of up to 8 flavours of your choice served in mini bowls or wafer cones with all the trimmings.